



Food Fundamentals 2

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COURSE DESCRIPTION:

Students will learn advanced food preparation skills. Lab experiences will build on Foods I preparation techniques. Students will work cooperatively in group lab experiences. This course will emphasize the principles of meal planning, preparation, and service. Nutrition and special diets will be included. Career opportunities in the food service industry will be explored. This course is aligned with TREES Regional Course #H102.

CLASSROOM PHILOSOPHY:

Food Fundamental II students are required to participate in classroom activities as individuals and in groups. Due to the importance of labs, punctuality and attendance is very important. In Foods II, the teacher will use audio, visual, and kinesthetic activities to enhance classroom learning. Students will be able to apply knowledge and strategies gained in the classroom to real world situations. All policies in the handbook will be followed. Students will be required to write a 1-3 page research paper.

MAJOR COURSE GOALS:

1. Identify the role of proper nutrition in foodservice.
2. Demonstrate proper preparation of breakfast foods/sandwiches.
3. Demonstrate effective communication and teamwork skills.
4. Explain and demonstrate salad preparation.
5. Demonstrate basic math knowledge related to foodservice.
6. Identify and demonstrate proper fruit and vegetable preparation
7. Demonstrate correct food service cost control.



SCOPE AND SEQUENCE OF UNITS:

- Unit 1: Foodservice Math and Costing - Chapter 10 and 12
- Unit 2: Working with Breakfast Foods, Sandwiches and People - Chapter 7 and 8
- Unit 3: Nutrition - Chapter 6
- Unit 4: Salads, Garnishes, Fruits and Vegetables - Chapter 9 and 11

REQUIRED MATERIALS:

- Textbook Becoming a Restaurant and Foodservice Professional Year One
- 3-Ring Binder/Folder
- Notebook/Paper
- Pen/Pencil
- Planner

REDO POLICY:

High quality work is expected and students will be given opportunities to redo SOME work until it meets standards specified during instruction. Students will also be given the opportunity to redo a low test or quiz score to receive additional half credit. All redoes are at the discretion of the instructor.

LATE WORK:

Late work will be accepted; however, a 5 point deduction will be taken the first 1-5 days late. A 10 point deduction will be taken the following 6-10 days late. 10 days after the assigned date, no late work will be accepted.

LAB MAKE-UP POLICY:

Students who miss a lab will be required to complete a substitute assignment assigned by the instructor. If the student fails to complete the assignment a zero will be assigned for the lab.

EXTRA HELP:

All students will have the opportunity to receive extra help from the instructor by request from the student.

GRADING POLICIES:**GRADING COMPONENTS:**

Participation/Punctuality/Effort
Homework / Class work
Quizzes / Tests
Projects
Labs

Semester 2 80%
Final Exam 20%

GRADING SCALE:

A 100% - 90%
B 89% - 80%
C 79% - 70%
D 69% - 60%
F 59% - 0%

**OVERALL GRADING RUBRIC:**

GRADE	DESCRIPTION OF PLACE ON SCALE
A	In-depth inferences and application that go beyond what was taught. Work is complete; absentee work is completed. Work shows beyond proficient understanding of the material. Student follows all directions and participates voluntarily in class. Student is always on time.
B	No major errors or omissions regarding any of the information and/or processes (simple or complex) that was explicitly taught. Work may be complete; absentee work is completed. Work shows proficient understanding of the material. Student follows all directions. Student voluntarily participates sometimes. Student is rarely tardy (1-2).
C	No major errors or omissions regarding the simpler details and processes but major errors or omissions regarding the more complex ideas and processes. Work may be complete; absentee work may be completed. Work shows some understanding of the material. Student may follow directions. Student participates when called upon. Student is sometimes tardy (3-4).
D	With help, a partial understanding of some of the simpler details and processes and some of the more complex ideas and processes. Work may be complete; absentee work may be complete. Work shows little understanding of the material. Student may follow directions. Student is tardy too often (5 -8).
F	Even with help, no understanding or skill demonstrated. Work is not complete; absentee work is rarely complete. Student does not follow directions. Student does not participate in class. Student is consistently tardy (8 or more).

